



Cherry-Almond Snowballs

 Vegetarian

READY IN



110 min.

SERVINGS



30

CALORIES



112 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon almond extract
- 0.8 cup almonds (raw with skins)
- 3 tablespoons amaretto
- 1.5 cups confectioners' sugar
- 0.3 cup cherries (dried)
- 1.3 cups flour (all-purpose)
- 0.3 teaspoon salt
- 12 tablespoons butter (unsalted at room temperature)

- 1 teaspoon vanilla extract

Equipment

- food processor
- bowl
- baking sheet
- oven
- blender
- microwave

Directions

- Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F.
- Spread the almonds on a rimmed baking sheet and bake until slightly darkened, about 10 minutes; let cool completely.
- Transfer to a food processor and pulse until finely ground.
- Add the flour and pulse to combine.
- Beat the butter in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes.
- Add 1/2 cup confectioners' sugar, the vanilla and almond extracts, and salt and beat until combined. Reduce the mixer speed to low; add the flour mixture and beat until just incorporated. Cover and refrigerate until slightly firm, about 30 minutes.
- Meanwhile, combine the dried cherries, amaretto and 1 tablespoon water in a small microwave-safe bowl and microwave 30 seconds; set aside until the cherries are plump, about 20 minutes.
- Scoop out a tablespoonful of dough, press a dried cherry into the center, then shape the dough into a ball, enclosing the cherry. Repeat with the remaining dough and cherries and arrange about 1 inch apart on 2 ungreased baking sheets.
- Bake, switching the position of the pans halfway through, until lightly golden on the bottom, 15 to 20 minutes.
- Put the remaining 1 cup confectioners' sugar in a large shallow bowl.

- Let the cookies cool 5 minutes on the baking sheets, then carefully transfer to the bowl with the sugar and gently toss.
- Transfer to racks to cool completely, then toss in the sugar again.
- Photograph by Johnny Miller

Nutrition Facts



Properties

Glycemic Index:2.83, Glycemic Load:2.91, Inflammation Score:-2, Nutrition Score:2.144347820593%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 111.56kcal (5.58%), Fat: 6.38g (9.82%), Saturated Fat: 3.02g (18.89%), Carbohydrates: 11.98g (3.99%), Net Carbohydrates: 11.3g (4.11%), Sugar: 7.07g (7.86%), Cholesterol: 12.04mg (4.01%), Sodium: 20.55mg (0.89%), Alcohol: 0.46g (100%), Alcohol %: 2.51% (100%), Protein: 1.42g (2.83%), Vitamin E: 1.05mg (6.99%), Manganese: 0.12mg (5.92%), Vitamin B2: 0.07mg (4.11%), Vitamin A: 175.84IU (3.52%), Vitamin B1: 0.05mg (3.24%), Selenium: 2.01µg (2.87%), Folate: 11.27µg (2.82%), Magnesium: 10.98mg (2.74%), Fiber: 0.68g (2.73%), Phosphorus: 24.27mg (2.43%), Copper: 0.05mg (2.32%), Vitamin B3: 0.44mg (2.21%), Iron: 0.4mg (2.2%), Calcium: 12.76mg (1.28%), Zinc: 0.15mg (1.03%)